Amendment to the Claims

This listing of claims replaces all prior versions & listings, of claims in the application.

- 1. (Original) A process for preparing an aqueous composition, comprising heating an aqueous mixture comprising
 - 1.5 to 45 wt.% of whey protein concentrate, calculated as dried product,
 - 1 to 15 wt.% of starch,
 - 0.15 to 6 wt.% of a first hydrocolloid, and
- 0.03 to 3 wt.% of a second hydrocolloid to a temperature in the range of 60 to 100°C for a period of 1 to 120 minutes.
- 2. (Original) The process of claim 1, wherein the whey protein concentrate is in liquid or powder form.
- 3. (Original) The process of any of claim 1 or 2, wherein the starch is selected from one or more of waxy maize starch, corn starch, pea starch, wheat starch and potato starch.
- 4. (Original) The process of any of claims 1 to 3, wherein the first hydrocolloid is selected from one or more gums and the second hydrocolloid is selected from one or more gel-forming heteropolysaccharides.
- 5. (Original) The process of claim 4, wherein the gum is carob bean gum, gum arabic, xanthan gum or tara bean gum.
- 6. (Original) The process of claim 4 or 5, wherein the gel-forming heteropolysaccharide is carrageenan or agar.
- 7. (Original) The process of any of claims 1 to 6, wherein the process is carried out under pressure.

Claims 8-18 (canceled) without prejudice